

In the Claims

Claims 1-95 (Canceled).

Claim 96 (New): A method for reducing the allergenicity of a food comprising nuts comprising: treating the food comprising said nuts with a super critical fluid or critical liquid gas; wherein nut allergens as measured using radioimmunoassays (RIA) and enzyme-linked immunosorbent assays (ELISA) are decreased at least about 10-fold after treatment.

Claim 97 (New): The method according to claim 96, wherein said nut allergens are decreased at least about 100-fold after treatment.

Claim 98 (New): The method according to claim 96 wherein said nuts are walnuts or pecans.

Claim 99 (New): The method according to claim 96, wherein said nuts have been sliced, diced, chopped, powdered, liquefied, or are in the form of a paste.

Claim 100 (New): The method according to claim 98, wherein said nuts have been sliced, diced, chopped, powdered, liquefied, or are in the form of a paste.

Claim 101 (New): The method according to claim 96, comprising treating the food with supercritical fluid or critical liquid gas

Claim 102 (New): The method according to claim 98, wherein said super critical fluid is liquid carbon dioxide and said critical liquid gas is liquid nitrogen.

Claim 103 (New): The method according to claim 96, further comprising the defatting of said food.

Claim 104 (New): A method for reducing the allergenicity of food containing egg allergens comprising: treating the food comprising said eggs with a super critical fluid or critical liquid gas.

Claim 105 (New): The method according to claim 104, wherein said food is powdered eggs.

Claim 106 (New): The method according to claim 104, wherein said super critical fluid is liquid carbon dioxide and said critical liquid gas is liquid nitrogen.

Claim 107 (New): A method for reducing the allergenicity of milk allergens comprising: treating milk with a super critical fluid or critical liquid gas.

Claim 108 (New): The method according to claim 107, wherein said milk is defatted.

Claim 109 (New): The method according to claim 107, wherein said milk is powdered.

Claim 110 (New): The method according to claim 107, wherein said super critical fluid is liquid carbon dioxide and said critical liquid gas is liquid nitrogen.

Claim 111 (New): A method of reducing the allergenicity of vaccine components from plant, animal, bacterial, fungal, or viral sources comprising: treating vaccine components with a super critical fluid or critical liquid gas.

Claim 112 (New): The method according to claim 111, wherein said super critical fluid is liquid carbon dioxide and said critical liquid gas is liquid nitrogen.

Claim 113 (New): The method according to claim 96, further comprising assaying for the allergen content of said food using radioimmunoassays (RIA) and enzyme-linked immunosorbent assays (ELISA).

Claim 114 (New): The method according to claim 104, further comprising assaying for the allergen content of said food using radioimmunoassays (RIA) and enzyme-linked immunosorbent assays (ELISA).

Claim 115 (New): The method according to claim 107, further comprising assaying for the allergen content of said milk using radioimmunoassays (RIA) and enzyme-linked immunosorbent assays (ELISA).

Claim 116 (New): The method according to claim 111, further comprising assaying for the allergen content of said vaccine using radioimmunoassays (RIA) and enzyme-linked immunosorbent assays (ELISA).

Claim 117 (New): The method according to claim 111, wherein said vaccine components contain egg allergens.

Claim 118 (New): A method of reducing the allergenicity of: grains containing gluten and gliadin or gluten comprising: treating said grains or said gluten with a super critical fluid or critical liquid gas.

Claim 119 (New): The method according to claim 118, wherein said super critical fluid is liquid carbon dioxide and said critical liquid gas is liquid nitrogen.

Claim 120 (New): The method according to claim 118, further comprising assaying for the allergen content of said food using radioimmunoassays (RIA) and enzyme-linked immunosorbent assays (ELISA).

Claim 121 (New): A method of reducing the allergenicity of super allergens: comprising: treating said super allergens with a super critical fluid or critical liquid gas.

Claim 122 (New): The method according to claim 121, wherein said super critical fluid is liquid carbon dioxide and said critical liquid gas is liquid nitrogen.

Claim 123 (New): The method according to claim 121, wherein said super allergen is tree nuts.

Claim 124 (New): The method according to claim 121, wherein said super allergen is lobster.

Claim 125 (New): The method according to claim 121, wherein said super allergen is shrimp.

Claim 126 (New): The method according to claim 121, wherein said super allergen is peanut.

Claim 127 (New): A method of reducing the allergenicity of milk comprising the steps of:

- a) heating milk at about 150°F for about 20 minutes;
- b) evaporating said milk; and
- c) treating said evaporated milk with a super critical fluid or critical liquid gas.

Claim 128 (New): The method according to claim 127, further comprising the step of producing a fine particle milk powder subsequent to the evaporation of said milk.

Claim 129 (New): The method according to claim 127, wherein said milk is skim milk.

Claim 130 (New): The method according to claim 128, wherein said milk is skim milk.

Claim 131 (New): A product produced according to the method claim 121.

Claim 132 (New): A product produced according to the method of claim 127, wherein said product exhibits reduced binding to IgE as compared to untreated milk.